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edge of the bottle very dry, and if rubbed with a feather, dipped in oil, it will be better, and in filling the cup, to have the tallow no hotter than is barely necessary to make it fluid.

THE second method is, after the specimen and spirits are put into the bottle, dry the inside of the neck and edge thoroughly, and anoint them with a feather dipped in oil, stop the bottle with a cork well fitted and steeped in oil, till it has imbibed as much as it can contain, cover the cork and edge of the bottle with a layer of putty prepared as directed above and tie a piece of soft leather or bladder over the whole.

OLIVE, or any other fat oil, is to be preferred to such as dry easily; I would also recommend the use of spirits of a moderate strength, as those that are very strong burn up and discolour the specimens, particularly such as have fine colours. These two methods have the advantage of Mr. de Reaumur's, in the smallness of the expence and easiness to procure the materials. For specimens that it will not be necessary at times to take out of the bottles I would recommend the first method, as more obstacles are opposed to the evaporation than in the second, besides the cup, the cost of which is very trifling, puts the bottle in less danger of being overset and broken, than most bottles are when standing on their bottoms.

*A Letter from Betlehem, dated 23d July, 1769. With a Receipt for making CURRANT WINE.*

*Read before the Society.*

DEAR SIR,

ESTEEMING it a duty incumbent on the Members of civil Society, to communicate every useful discovery they conceive the Public may be benefited by, I take the liberty of sending you the inclosed Receipt for making *Currant-Wine*, which, for a good number of years, has been successfully carried on in this place.

FROM

FROM its cheapness, (which I imagine cannot stand the maker in more than Six-Pence a quart ;) from the easy culture of the shrub, and the consideration of their never failing to bear ; it is thought the inhabitants of this province may be generally induced to fall into the way of making it, whereby, perhaps in time to come, the great importation of the inferior sorts, and I fear, before they come into the hands of the retailer, bad wines may be greatly lessened, if not wholly prevented, and a wholesome liquor as the Currant Wine, if well made, and of proper age, really is, introduced in their stead, which I need not add would be a great saving to the Province.

THE Currant bush, though a shrub that grows almost spontaneously, requires nevertheless some dressing ; in regard to which the following directions may be of service.

PLANT them round the quarters in your garden, that they may have the benefit of the dung and culture annually bestowed thereon, which will consequently make the berries large and the juice rich.

THE *Red Currant* is preferable to the *White*, as yielding richer juice, and in much greater quantity.

TAKE the most luxuriant slips or shoots of a year's growth, set them in the ground about eight inches deep, and not less than twenty-four distant from each other ; these never fail of taking root, and generally begin to bear in two years. For the rest let them from time to time be treated as espaliers, (but not against a wall) observing to keep the roots, especially in the spring of the year, free from suckers and grafts.

THIS treatment is the more necessary, in that the goodness of the Wine in a great degree depends on their having the full benefit of the Sun and air, to mature and give the berries a proper balsamic quality, by exhaling a due proportion of their acid watry particles.

*The Receipt for making CURRANT WINE.*

GATHER your Currants when full ripe, which will commonly be about the middle of July ; break them well in a tub or vat, (we have a mill constructed for the purpose, consisting of a hopper, fixed upon two lignum vitæ rollers,) press and measure your juice, add two thirds water, and to each gallon of that mixture (i. e. juice and water) put 3 lb. of Muscovado sugar, (the cleaner and dryer, the better, very coarse sugar first clarified will do equally well,) stir it well, till the sugar is quite dissolved, and then tun it up. If you can possibly prevent it, let not your juice stand over night, as it should not ferment before mixture.

OBSERVE, that your casks be sweet and clean, and such that never have had either beer or cyder in them, and if new, let them be first well seasoned.

Do not fill your casks too full, otherwise they will work out at the bung, which is by no means good for the Wine ; rather make a proportionable quantity over and above, that, after drawing off the Wine, you may have a sufficiency to fill up the casks.

LAY the bung lightly on the hole, to prevent the flies, &c. from creeping in. In three weeks or a month after making, the bung-hole may be stopped up, leaving only the vent-hole open till it has fully done working, which generally is about the latter end of October. It may then be racked off into other clean casks, if you please, but experience seems to favour the letting the Wine stand on the lees till spring, as it thereby attains a stronger body, and is by that means in great measure divested of that sweet, luscious taste, peculiar to made Wine ; nay, if it is not wanted for present consumption, it may, without any damage, stand two years on the lees.

WHEN you draw off the Wine, bore a hole an inch, at least above the tap hole, a little to the side of it, that it may run clear off the lees. The lees may either be distilled, which will yield a fine spirit, or filtered thro' a Hippocrates's sleeve, and returned again into the cask. Some put in the spirit, but I think it not adviseable.

Do

Do not suffer yourselves to be prevailed on to add more than one third of juice, as above prescribed, in hopes the Wine may be richer, for that would render it infallibly hard and unpleasant, nor yet a greater proportion of sugar, as it would certainly deprive it of its pure vinous taste.

By this management you may have Wine, letting it have a proper age, equal to Madeira, at least superiour to most Wines commonly imported, and for much less money.

In regard to the quantity of Wines intended to be made, take this example, remembering that 12 lb. of sugar is equal to a gallon of liquid.

For instance, suppose you intend to make 30 gallons only, then there must be,

8 gallons of juice,	24 gallons of mixture,
16 of water,	3 multiplied by
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24 gallons of mixture	12) 72 pounds of sugar, equal to
6 gallons produced by sugar	6 gallons of liquid.
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30 gallons.	

AND so proportionably for any quantity you please to make.

THE common cyder presses, if thoroughly clean; will do well in making large quantities, the small hand-screw press, is most convenient for such who make less.

N. B. AN extraordinary good spirit, for medicinal and other uses, may be distilled from *Currant Juice*, by adding a quart of molasses to a gallon of juice, to give it a proper fermentation.